

rauchbock (3)

- Gravity **16.8 BLG**
- ABV ---
- IBU **25**
- SRM **16.5**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **10 min**
- Temp **71 C**, Time **35 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **67C**
- Keep mash **35 min** at **71C**
- Sparge using **-15.6 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|--------|-----|
| Grain | Monachijski | 2.2 kg (28.4%) | 80 % | 16 |
| Grain | Pilzneński | 2.6 kg (33.5%) | 81 % | 4 |
| Grain | jęczmieniy wędzony | 1 kg (12.9%) | --- % | 7 |
| Grain | Słód pszeniczny wędzony dębem "Grodziski" | 1 kg (12.9%) | --- % | 5 |
| Grain | Biscuit Malt | 0.5 kg (6.5%) | 79 % | 50 |
| Grain | Caramunich Malt | 0.25 kg (3.2%) | 71.7 % | 130 |
| Grain | Caraaroma | 0.2 kg (2.6%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4 % |
| Boil | huell melon | 25 g | 20 min | 6.4 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4.5 % |
| Boil | huell melon | 25 g | 15 min | 6.4 % |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Zacieranie:
10 minut - 52 stopnie
podgrzewanie ok 1 stopień na min.
10 minut - 67 stopni
50 minut 71 - 72 stopnie

Gotowanie: 60 minut
60 minut - 25g 5,2% AK Mittelfruch
60 minut - 40g 3% AK Lubelski
5 minut - 10g 4% AK Sazz

Wybicie:
25litrów po chmieleniu i wystudzeniu ; 16,5 - 17 BLG.
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